



LINCOLN-LANCASTER COUNTY HEALTH DEPARTMENT

DHM 2020-05

Appendix 1 - Requirements and Guidance for Restaurant In-Room Dining

June 1, 2020

The following are requirements and guidelines for restaurants and foodservice businesses to allow them to operate with dine-in customers.

1) Requirements

All licensed food establishments shall:

- a. Limit customers to no more than 50% of approved fire marshal occupancy.
- b. Arrange seating to provide a minimum of six (6) feet between tables.
- c. Limit group size to no more than six (6) people.
- d. Disinfect tables and chairs after each customer use.
- e. Disinfect all high touch surfaces at least every four (4) hours.
- f. Prior to working, screen each individual working or providing services for symptoms consistent with COVID-19 by checking the body temperature of each individual upon arrival at work and dismissing any individual with a temperature above 100.4° F or who is experiencing symptoms consistent with COVID-19 including, but not limited to, sustained cough, difficulty breathing or shortness of breath, or unexplained sore throat.
- g. Require front of the house employees that have close contact with the public including but not limited to greeters, wait staff, and cashiers wear face coverings.
- h. Not allow customer self-service from buffets and salad bars, restaurant staff serve food directly to customers or implement buffet orders from the customer table.

2) Guidance for all licensed food establishments:

- a. Post DHM requirements at entry to the facility. Monitor employee health during their shift, quickly excusing from work any employee who exhibits COVID-19 [symptoms](#) (fever, cough, shortness of breath, or unexplained sore throat). Communicate daily with staff the urgency of informing their manager if they begin to experience symptoms.
- b. Create a response plan for any instance of an employee with a suspected or confirmed case of COVID-19.
- c. Create employees “contact pods” that only work together and redesign workflow to eliminate cross-pod interactions that meet the close contact criteria (contact within six (6) feet for several minutes or more). Close contacts of COVID-19 positive individuals are required to self-quarantine. Working in “contact pods” may reduce the number of employees that must self-quarantine for 14 days in the event that an employee is diagnosed with COVID-19.
- d. Back of the house employees should wear face coverings whenever possible.
- e. Whenever possible, practice physical distancing between staff. Redesign workflow, designate tasks and workstations to specific employees or contact pods to minimize commingling and maximize physical distancing.
- f. Create and implement an enhanced cleaning/[sanitizing](#) schedule for all food contact surfaces, and cleaning/[disinfecting](#) of non-food contact surfaces. Increase disinfection frequency of commonly

touched surfaces throughout entire the facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc. Although the food code does not emphasize front-of-house sanitation, COVID-19 requires enhanced cleaning/disinfection of any frequently touched but non-food contact surface, in addition to enhanced sanitization of food contact surfaces.

- g. Remove table items like table tents, shakers, bottles, etc., and use only single use, to-go packaging (salt, pepper, ketchup, etc.)
- h. Enhance employee safety training, emphasizing proper handwashing and hygiene etiquette.
- i. Have hand sanitizer and sanitizing products readily available for employees and customers.
- j. Designate with signage, tape, or by other means appropriate, physical distancing spacing for employees and customers. Facilitate and designate physical distancing for those waiting to enter your establishment.
- k. If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform with physical distancing practices. For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating.
- l. Implement touchless payment options if possible.

See State of Nebraska [Restaurant In-Room Dining Reopening Guidelines](#) for additional guidance.